Cherry Delight

Bake Graham Cracker crust + cool.

Filling:

8 oz. pkg. Cream Cheese
1 c. 10X sugar
3-4 Tbsp. milk
} Mix together until creamy enough to spread over graham crust.

1/2 c. chopped nuts (optional) — Spread over cheese layer.

1 c. cream 1 Tbsp. sugar — whip cream + spread on next.

1 can prepared cherry pie filling — Spread cherry mixture on top of cream. Taste better made a day ahead +

(over)

refrigerated. Squares oblong pan cuts to a better advantage. Makes 8-9 in. sq. 3 in. deep or can be made thinner in a larger pan.